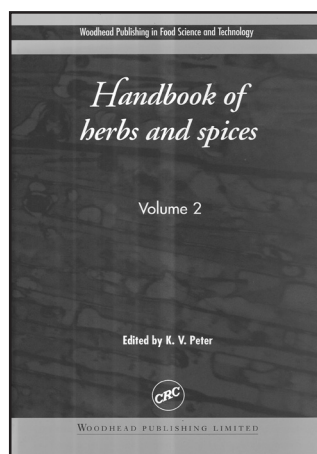


PHARMACOGNOSY

PETER, K.V. *Handbook of herbs and spices*. Cambridge: Woodhead Publishing Limited, 2007. 360 p.



Natural ingredients, like herbs and spices, are increasingly being used in food processing not only as flavoring and coloring agents but also for their health-promoting properties. This book, written by experts in the field, is divided into two parts. The first part is composed of five chapters focusing on general information concerning the functional role of herbal spices, their antimicrobial

activity, the screening assays for health effects and some less known underutilized species, including: *Acorus calamus* L. (sweet flag), *Alpinia galanga* (L.) Willd. (greater galangal), *Angelica archangelica* L. (angelica), *Armoracia rusticana* P. Gaertn. B. Mey. & Scherb (horseradish), *Bunium persicum* Boiss Fed. (black carraway), *Capparis spinosa* L. (capers), *Ferula* (asafoetida), *Hyssopus officinalis* L. (hyssop), *Kaempferia galanga* L. (galangal), *Piper betle* L. (betel vine), *Punica granatum* L. (pomegranate), *Satureja hortensis* L. (summer savory), *S. montana* L. (winter savory), among others. The second part of this book presents individual rich data about fifteen well-known and commonly used herbs and spices such as: Ajowan (*Trachyspermum ammi* (L.) Sprague ex Turrill), allspice (*Pimenta dioica* (L.) Merr.), chervil (*Anthriscus cerefolium* L. Hosffm.), coriander (*Coriandrum sativum* L.), geranium (*Pelargonium*), lavender (*Lavandula*), mustard (*Sinapsis alba* L., *Brassica juncea* (L.) Czern & Coss, *B. nigra* (L.) Koch), nigella (*Nigella sativa* L.), oregano (*Origanum majorana* L., *O. vulgare* L.), parsley (*Petroselinum crispum* (Mill.) Nymen ex A. W. Hill), rosemary (*Rosmarinus officinalis* L.), sesame (*Sesamum indicum* L.), star anise (*Illicium verum* Hooker), thyme (*Thymus vulgaris* L., *T. zygis* L., *T. serpyllum* L., *T. pulegioides* L.) and vanilla (*Vanilla planifolia* H.C. Andrews). The main issues it covers are short descriptions about species, their chemical composition, production, cultivation, post-harvesting practices, uses and functional properties as well as their quality topics, among specific information additionally available for a particular species such as toxicology and potential research issues. This handbook is a useful tool and valuable data source for all professionals working in Food and Nutrition fields and also for students, professors and researchers of Pharmacognosy and Phytochemistry areas, since food plants have shown additional appeal in the search for bioactive molecules and/or prototypes presenting new pharmacological potentials.

Prof. Dominique Corinne Hermine Fischer
FCF/USP